NESCO Introduces the Premium Vacuum Sealer featuring LiquidLock™

Say goodbye to messy spills and weak seals—Nesco's **Premium Vacuum Sealer** with **Liquid Lock™** is the **first of its kind to vacuum seal liquids**. Whether you're storing soups, sauces, or marinated meats, this innovative technology captures excess moisture before sealing, ensuring a clean, airtight seal every time.

Built with strong suction power, customizable settings, and convenient built-in roll storage, it's perfect for meal prep, bulk storage, and sous vide cooking. Compact, powerful, and easy to use—Nesco just changed the game in food preservation.

Seal it. Store it. No mess.

NESCO Introduces the 16-Tray Dual Zone Digital Dehydrator

As the market leader in dehydration and food preservation, we are always looking to introduce innovative products relevant to the changing needs of our customers. In the past few years, we have seen food dehydration break out of the niche category it was in and become more mainstream. We looked at the category and wanted to introduce a dehydrator that was designed to handle larger jobs, various foods at once and perform better than the competition. We feel that we have accomplished all these goals with our new Stainless-Steel Digital 16-Tray Dual Zone Dehydrator.

People are learning that dehydration is an excellent way to preserve home-grown or market- fresh food. Our new dehydrator features a digital thermostat to give precise control over the dehydration process. Our customers can dry herbs at 95° Fahrenheit or make homemade jerky at 160 ° F. People are now looking for ways of saving money on food and preventing waste is one of the easiest things a person can accomplish with our products.

The 16-Tray Dual Zone can act as a jumbo dehydrator or two-dehydrators-in-one. Prepare a large batch of jerky and set both the left and right side for the same time and temperature. Choose different temperature and time settings to use each side of the dehydrator differently. Make apple slices on one side while drying tomato slices in the next space.

With almost ten square feet of space with dishwasher-safe trays, this dehydrator is the right choice for gardeners, homesteaders, healthy eaters, families, hunters and more.

Features include: a 1200 watts of power; stainless steel housing; a total of sixteen trays, two drip trays and two mesh sheets. Great internal lighting and glass front doors make it easy to see the progress of dehydration.

Once the set temperature is reached, the power will reduce to 80 percent but the motor speed remains unchanged so your food will still dry in the same amount of time as if the power remained at 100 percent.

Along with dehydrators, NESCO offers an entire line of accessories including jerky seasonings, jerky making kits, fruit roll sheets and mesh screens. After the food is dehydrated, it can be stored with one of the company’s vacuum sealers and a complete line of vacuum sealer bags and rolls.

We believe that food preservation will continue to grow as a key segment as food costs rise and customers become more focused on tools that counteract the impact of inflation.

For more information

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NESCO Continues Tradition of Innovation

Best Upgrade For Experienced Dehydrators

NESCO has been known since the 1930’s for the brand’s wide variety of small kitchen electric appliances. Originally known as the creator of the roaster oven, presently, NESCO is a big player in the world of food preservation.

“NESCO has adapted throughout the years with changes from inside the home and the outside world that impacted the consumer. It truly is this flexibility that has kept NESCO a household brand for more than a century,” said Rick Carey, chief executive officer of The Metal Ware Corporation, parent company of NESCO.

Today’s main focus for NESCO is the food preservation category which includes: vacuum sealers, bags and rolls; dehydrators, trays and accessories; and the Digital Smart Canner.

“Metal Ware has thrived for over a century because of our ability to flex when needed. We truly listen to our customers and find a way to build what they need,” said Carey. “The world is everchanging and, as a company, we need to be prepared for change and time that change correctly.”

NESCO began offering dehydrators in the late ‘90s when the main purpose of dehydrators was to make jerky at home. NESCO now offers a wide range of dehydrators from round to square and from mini-sized to a possible 20-tray behemoth; jerky seasonings to make your own, affordable jerky; add-on trays to expand capacity; flexible fruit roll sheets; and mesh trays to dry herbs.

Seeing an opportunity with consumers, NESCO is introducing the 5-Tray Digital Dehydrator. Compact, sleek and lightweight, this is the perfect size for your countertop. It also has a space-saving design as the trays nest into each other.

Although smaller, it has big features such as a digital timer that goes up to 24 hours and almost four square feet of drying space. The clear trays make it quite easy to see the drying process.

You may find the NESCO 5-Tray Digital Dehydrator at Walmart and other fine retailers.